

## Christmas Party Menu

Amuse Bouche – Celeriac & Roasted Parsnip Velouté with Candied Walnuts (VG)

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Prawn & Crab & Avocado Tian on a Toasted Sourdough Croute

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Confit Duck, Apricot & Apple Terrine, Soda Bread & Pickled Vegetables

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Roasted Beetroot & Red Onion Tarte Tartan, Sundried Tomato Relish (VG)

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Peppered Smoked Mackerel, Pickled Shallot Salad & Citrus Crème Fraiche

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Ballotine of Stuffed Turkey Breast, Seasonal Vegetables, Pigs in Blanket's, Duck Fat Roast Potatoes & Stock Gravy

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Duo of Pork – Cider Braised Pork Belly, Pan Roasted Tenderloin with Apple, Sage & Black Pudding Mash, Tender Stem Broccoli & Wholegrain Mustard Cream Sauce

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Chargrilled Seabass Fillets, Wild Garlic Mash, Buttered Kale & Baby Onions with Crayfish Butter

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Homemade Parsnip Gnocchi, Tossed Spinach & Artichoke with Walnut Crumb (VG)

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Minted Chocolate Pot with Black Cherry Compote & Candy Cane

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Traditional Christmas Pudding with Brandy Sauce

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Mince Pie & Chocolate Brownie with Vanilla Ice Cream

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Mulled Wine, Raspberry & Coconut Trifle

**2 Course with Amuse Bouche £21.99**

**3 Course with Amuse Bouche £25.99**